



# Cook / Local Japan



## Today's recipe

### "Otsuke-dango"

*Miso based soup with vegetables and dumplings. It is a traditional dish in Otsuki, a city in the eastern part of Yamanashi prefecture. Different families use different flavours and ingredients.*

>> Serves: 2

>> 10 mins to prepare and 20 mins to cook

↓ Regular supermarket(R), Japanese grocery store(J)

## Place / Prefecture

**Yamanashi**

Why not visit the official tourism website (while eating this dish)?



### Available at

### ① Ingredients & Preparation

<input type="checkbox"/>	R	200g	<b>flour</b>	
<input type="checkbox"/>		90ml	<b>water</b>	

⇒ 1 Mix the **flour** and **water** in a bowl with a spoon and make 8 equal pieces of bite-sized dumplings.

### ② Method

<input type="checkbox"/>	R		<b>oil</b>	
<input type="checkbox"/>	R	J	<b>daikon (mooli)</b>	cut into quarter-rounds
<input type="checkbox"/>	R		<b>carrot</b>	cut into quarter-rounds
<input type="checkbox"/>	R	J	<b>pumpkin</b>	cut into bite-sized pieces
<input type="checkbox"/>	R	J	<b>chinese leaf (chinese cabbage)</b>	cut into bite-sized pieces
<input type="checkbox"/>	R	J	<b>shiitake mushrooms</b>	cut off the stem and slice into 3 mm slices

⇒ 2 Heat the **oil** in a pan over a medium heat, add the **daikon, carrot, pumpkin, chinese leaf** and **shiitake mushrooms** and fry them for 5 minutes.

<input type="checkbox"/>		700ml	<b>water</b>	
<input type="checkbox"/>	R	J	<b>miso (fermented soybean paste)</b>	
<input type="checkbox"/>		2 tbsp		
<input type="checkbox"/>		J	<b>Japanese powder stock</b>	
<input type="checkbox"/>		1 tsp		

⇒ 3 Add the **water**, 1 tbsp of **miso**, and **Japanese powder stock** in the pan and simmer until the vegetables are tender. Then add the dumplings and simmer until tender. Finally, add the rest of the **miso** and dissolve it well.

<input type="checkbox"/>	R	J	<b>salad onion (green onion)</b>	thinly sliced
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⇒ 4 Serve in deep bowls, tossing **salad onion** on top.